

Description: Long and cylindrical muscle obtained from the lumbar area, near the ham. Its color is dark red, with very little infiltration in fat, and very tender. With an exceptional taste, it has always been demanded by restauration.

Characteristics: From 100% pure Iberian pigs own breeding, bred in freedom with an exquisite feeding based on grass, cereals and acorns.

Storage: Freeze at least -20 ° C. **Price:** 9,95 €/Kg.

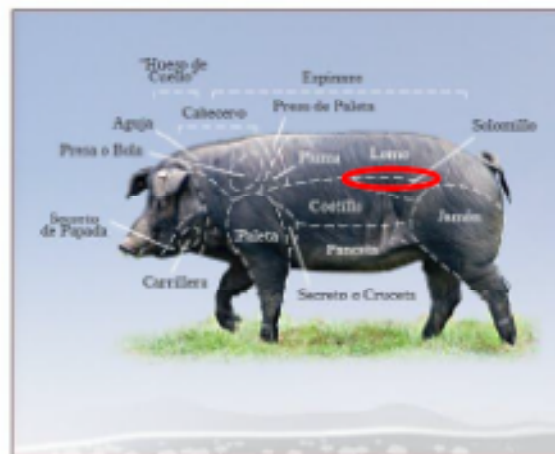
AVERAGE OF FATTY ACIDS
Palmitic Ac.: 22,5
Stearic Ac.: 9,5
Oleic Ac.: 52,5
Linoleic Ac.: 7,5

Size of the piece (LxAxH) (cm) approx. 24x6x4,5
Weight of the piece (kg) approx. 0,3

QUALITY	
Race	Pure Iberian



Packaging- Vacuum into polythene/polyamide bag
- Cardboard
- Plastic euro-pallet
- Shrink



Logistic:

Size of the box	38X14X25
Units per bag	4
Units per box	24
Net weight of the box (kg) approx.	7,2
Boxes per layer	10
Layers per pallet	10
Boxes per pallet	100
Height of the pallet (cm)	140
Units per pallet	2400
Net weight of the pallet (kg) approx.	720

